



# REX HILL

*2017 Chehalem Mountains  
Pinot Noir*

91 PTS

*Wine Spectator*  
11/20

2017 WINE ADVOCATE'S  
EXTRAORDINARY WINERY  
— of the —  
AMERICAS



APPELLATION: *Chehalem Mountains AVA, Willamette Valley*  
VARIETAL COMPOSITION: *100% Pinot Noir*  
HARVEST DATES: *September 28th – October 15th, 2017*  
VINEYARD SOURCES: *59% Jacob Hart, 35% Alloro, 6% Rex Hill*  
CELLAR TREATMENT: *French oak, aged 11 months, 35% New Oak*  
DATE BOTTLED: *September 6th, 2018*  
PRODUCTION: *380 cases (12 / 750 ml)*  
BOTTLING CHEMISTRY: *pH 3.63, TA 5.6 g/L, Alcohol 13.9%*

#### TASTING NOTES:

The 2017 REX HILL Chehalem Mountains Pinot Noir nose offers red fruit, floral and savory components of cherry, plum, pomegranate and raspberry; peony flowers and rose hips; and cacao, dried herbs, gingerbread cookie, white pepper and butterscotch. On the palate, the wine is rich and full-bodied with cherry cordial undertones. Fresh now, with well-integrated, velvety tannins, modest alcohol and restrained acidity, the 2017 REX HILL Chehalem Mountains Pinot Noir promises long aging potential. The oak flavors of sandalwood and balsam bring an autumnal warmth to the wine, reflecting the beauty of the Chehalem Mountains appellation, which is rarely about over-the-top sweetness or big, dark structure.

#### 2017 VINTAGE NOTES:

A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, was a very sound growing season and harvest.

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*Hand-picked Hand-sorted Family owned since 1982*